



NEW YEAR'S EVE

AT
FENIX

Priced per person

Includes welcome glass of Champagne - 150.00

Includes choice of two signature cocktails - 175.00

Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier - 195.00

Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier - 225.00

CHAPTER 1

Fresh Pita Bread

Meze Board

Houmous & Pomegranate, Tzatziki, Fasolada Spread.

CHAPTER 2

Moussaka

Caramelised aubergine, slow cooked short rib and Graviera cheese espuma.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

CHAPTER 3

Wagyu A5

Robata Wagyu with potato emulsion and Wagyu jus.

Lobster Spaghetti

Lobster, fresh tomato, garlic, herbs, saffron and butter.

Broccolini

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms

Marinated with herbs and chilli.

CHAPTER 4

Choc Ice ^(N)

Layered milk chocolate mousse and crispy almond nougatine.

ADD ONS

Sea Bass Ceviche £15

Fresh Aegan sea bass with crispy prawn, sweet potato, kiwi and jalapeño.

Mykonian Salad £15

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk and Mykonian feta cheese.

Spicy Grilled Meatballs £14

Spicy roasted tomato salsa with coriander yoghurt.

(N) Contains Nuts

A discretionary service charge of 10% will be added to your bill, all of which is distributed to the team. Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.



NEW YEAR'S EVE

AT
FENIX

VEGETARIAN

Priced per person

Includes welcome glass of Champagne - 115.00

Includes choice of two signature cocktails - 140.00

Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier - 160.00

Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier - 190.00

CHAPTER 1

Fresh Pita Bread

Meze Board

Houmous & Pomegranate, Tzatziki, Spicy Feta Dip.

CHAPTER 2

Caramelised Aubergine

Tahini miso, creamy houmous, scallions and roasted sesame.

CHAPTER 3

Cauliflower Steak

Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

Spicy Sweetcorn

Grilled sweetcorn served with spicy mayonnaise and parmesan.

Baby Potatoes with Graviera

Pan roasted baby potato with herbs, served with gruyere cheese espuma.

CHAPTER 4

Macaron Forest ^(N)

Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.

(N) Contains Nuts

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